

EARLY BIRD MENU €22.00

SUNDAY TO THURSDAY FROM 17:00 -19:00

SATURDAY FROM 17:00-18:30

STARTERS

DEEP FRIED CRUSHED POTATO DUMPLING TEMPERED WITH GINGER AND CORIANDER

CARDAMOM & MACE SPICED CHICKEN SUPREME WITH BEETROOT RELISH

SKEWERED HAND-POUNDED LAMB KEBAB, RED PEPPER TAPENADE & MUSTARD YOGHURT

MAINS COURSES

SEAFOOD

TIGER PRAWN IN COASTAL SPICE MASALA WITH PALM VINEGAR, JAGGERY & CINNAMON

GARLIC & BUTTER INFUSED TIGER PRAWNS WITH JALFREZI SAUCE

TILAPIA FISH CURRY WITH KOKUM, COCONUT MILK AND GREEN CHILLI

POULTRY

CHICKEN WITH TAMARIND & COCONUT MADRAS MASALA, BURNT CHILLI

OLD DELHI STYLE CHICKEN WITH TIKKA MASALA SAUCE

CHICKEN IN MILD CASHEW SAUCE INFUSED WITH CARDAMOM AND SAFFRON

LAMB

LAMB BRAISED WITH TOMATO, BROWN ONION, CARDAMOM AND SAFFRON

HAND POUNDED LAMB MINCE WITH GREEN PEAS AND CHILLI

LAMB WITH SPINACH, SEASONAL GREEN, TOMATO AND GINGER

VEGETARIAN

COTTAGE CHEESE, FRESH SPINACH, GREENS & TOMATOES

CHICKPEAS BRAISED IN FENUGREEK, FENNEL, TAMARIND & FRESH GINGER

SEASONAL VEGETABLE WITH MUSTARD INFUSED KORMA SAUCE

ALL MAIN COURSES ARE SERVED WITH BASMATI RICE & PLAIN NAAN

VALUE SIDES

YELLOW LENTILS €4.00

TADKA SAAG €4.00

ALOO GOBHI €4.00

JEERA ALOO €4.00

ALL GRATUITIES GO DIRECTLY TO OUR STAFF.

A DISCRETIONARY 10 % SERVICE CHARGE WILL BE ADDED TO THE BILL FOR GROUPS OF 6 OR MORE.

ALLERGENS LISTINGS FOR EACH DISH IS AVAILABLE.. WHILST WE DO ALL WE CAN TO ACCOMMODATE OUR GUESTS WITH ALLERGIES & FOOD INTOLERANCES WE ARE UNABLE TO GUARANTEE THAT OUR DISHES ARE TOTALLY ALLERGEN-FREE.